

## Airport dining survival guide

The best places to eat and drink in 20 airports around the country



Aeronuova

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Sluggishly-slow ticketing lines, airport security ... and a great meal? Our airport dining survival guide features the best places to eat and drink in airports around the country, from where to get a freshly-pressed Cuban sandwich in Miami International Airport to an excellent craft beer spot in San Francisco International Airport. Some of the top spots include:

### John F. Kennedy International Airport

#### Aeronuova

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Los Angeles International Airport

#### Encounter Restaurant

At the center of LAX is the 1961 Theme Building, a freestanding structure designed to look like a flying saucer. It's home to this space-age restaurant, known for 360-degree views, stylings stolen from The

Jetsons and California-style dishes like organic salads and mushroom ravioli with grilled asparagus (Theme Building).

#### Miami International Airport

##### La Carreta

The airport outpost of Miami's well-known Cuban chain is open 24 hours, serving favorites like pressed, portable French-bread sandwiches including the Cubano, made with roast pork, Swiss cheese and pickles, and the smaller medianoches ("midnight") made with ham, cheese and pickles (Terminal D, post-security).

#### San Francisco International Airport

##### Anchor Brewing Company

The famed San Francisco brewery's airport outpost serves the full range of its craft beers, including its Anchor Steam Beer, made using a unique brewing process that gives it the fruitiness of an ale and the rounded maltiness of a lager (Terminal 3, Gate 70).

#### Newark Liberty International Airport

##### Vino Volo

##### Vino Volvo

The Vino Volvo wine bar at the Newark Liberty International Airport serves small plates of cheese, cured meats, olives, and dishes like chilled paella and duck-confit-and-lentil salad.

This growing chain of cushy airport wine bars serves small plates of cheese, cured meats, olives, and dishes like chilled paella and duck-confit-and-lentil salad. The food is available to go, and you can also order wines you've tasted for home delivery (Terminal C, Gate 73).

#### Hartsfield-Jackson Atlanta International Airport

##### One Flew South

This sushi restaurant is Atlanta's first upscale airport restaurant, complete with a menu created by chefs Todd Richards and Duane Nutter of The Oakroom at the Seelbach Hilton in Kentucky (Terminal E, near Gate G6).

#### Philadelphia International Airport

##### Chickie's & Pete's

The Philadelphia airport recently overhauled its main food court, adding an outlet of this lively South Philly crab house known for its chowder, steak sandwiches and "crab fries," or French fries seasoned with crab-boil seasoning and served with a creamy cheese dipping sauce (Terminal A-West).